



2003 ZINFANDEL

CARRERAS RANCH

OLD VINES

DRY CREEK VALLEY

A seductive surprise. The ripe fruit saunters across your palate like a confident, mature woman. Not over-powering, but beguiling. Full, rich flavors of dried black cherry with undertones of chocolate — with vanilla oak smoothly presented, finishing mildly dry with well-mannered pepper. Complex and beautiful, a Zin so pretty you'll want to flirt with it.

WINEMAKING

Hand-harvested and fermented in a four-ton open-top fermenter with three daily punchdowns. Aged for 23 months in 30% new Tonnellerie Radoux barrels and two year old French and American oak barrels. Bottled on September 20th 2005.

COMPOSITION

100% Zinfandel

ANALYSES

pH 3.59
Acidity .81 grams / 100 ml
Alcohol 16.0%

VINEYARD DETAILS

Soil profile:

Unusually deep hillside topsoil consisting of alluvial and volcanic composite allows the vines a slow, even rate of maturity despite the warm, western exposure.

Aspect:

Western

Year Planted:

1905

Clone:

Unknown

Rootstock:

Unknown

Trellis:

Head pruned

PRODUCTION

350 cases

CELLARING

Recommended cellaring time 2 to 8 years.
Optimal storage temperature 55-60° F

→ 2006 Orange County Fair Wine Competition
"GOLD MEDAL"

